

Laney begins construction on edible garden

By Leah R. Clark

EDITOR-IN-CHIEF

A new garden is in the process of being landscaped near the estuary at Laney College.

Since in Sept. construction has been underway to produce an edible garden that can be helpful to the culinary arts classes on campus.

Coordinators of the garden include PUEBLO (People United for a Better Life in Oakland), Cycles of Change, Laney College Culinary Arts Dept., as well as Dean Linda Sanford.

The area that the garden is to populate and has been tilled, has

had beds measured out and outlined by logs. Compost has been spread and wood chips have been placed for footpaths. Other steps that are set to be in process soon include: laying out a stone floor for a seating area, making the benches for seating, making and placing a

bamboo fence around the area, and making/placing decorative signs near the entrances.

The approximate perimeter of the garden is to be around 4200 square feet.

The materials and costs of the project have been calculated and

signs, which may be made by the art class, which has not yet been verified.

Sources of funds include the California Instructional School Garden grants, Clean Water Action educational mini-grants, department materials budgets, and Sustainable Peralta mini-grants.

“There’s a district wide move, trying to tie in what we do in our practices this idea of sustainability. We’re trying to be the model for not just teaching something,

but doing it at the same time. It is for the culinary students. It’s for them to learn about food and how it’s grown, and where it comes from, and get involved in that and be more aware.” David Jones commented on the edible garden project. “It’s also to try to have them understand the

idea of local vs. trucked in from some where and sustainable practices vs. institutional practices that require huge amounts of resources that we can’t keep doing forever.” Garden development is scheduled to take place from Dec. of this year to June of 2009,

where planting may begin. Jones is hoping to plant ingredients for the herb mixture, Herbes de Provence, which most often contains: rosemary, marjoram, thyme,

savory, and often times, lavender.

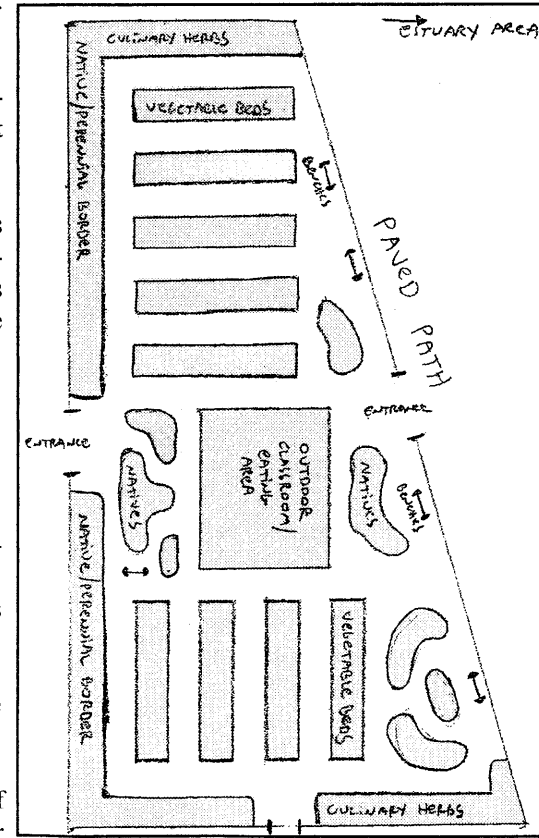
Also planned to grow are ingredients for tomato salsa, as well as the Bhut Jolokia pepper, ‘the hottest of all spices’, awarded by Guinness World Records. Jones is also hoping to keep in touch with seasonal produce.

“I want to thank Dean Sanford, she’s the one that put it all together, put it on the map.

There’s a lot of people contributing and getting involved. I think it’s a great idea...I’m hoping that the culinary dept. can jump in.” Jones contributed.



Edible garden in it's current degree of construction. FELIX SOLOMON/ Tower



Proposed sketch of what the garden will look like once completed.